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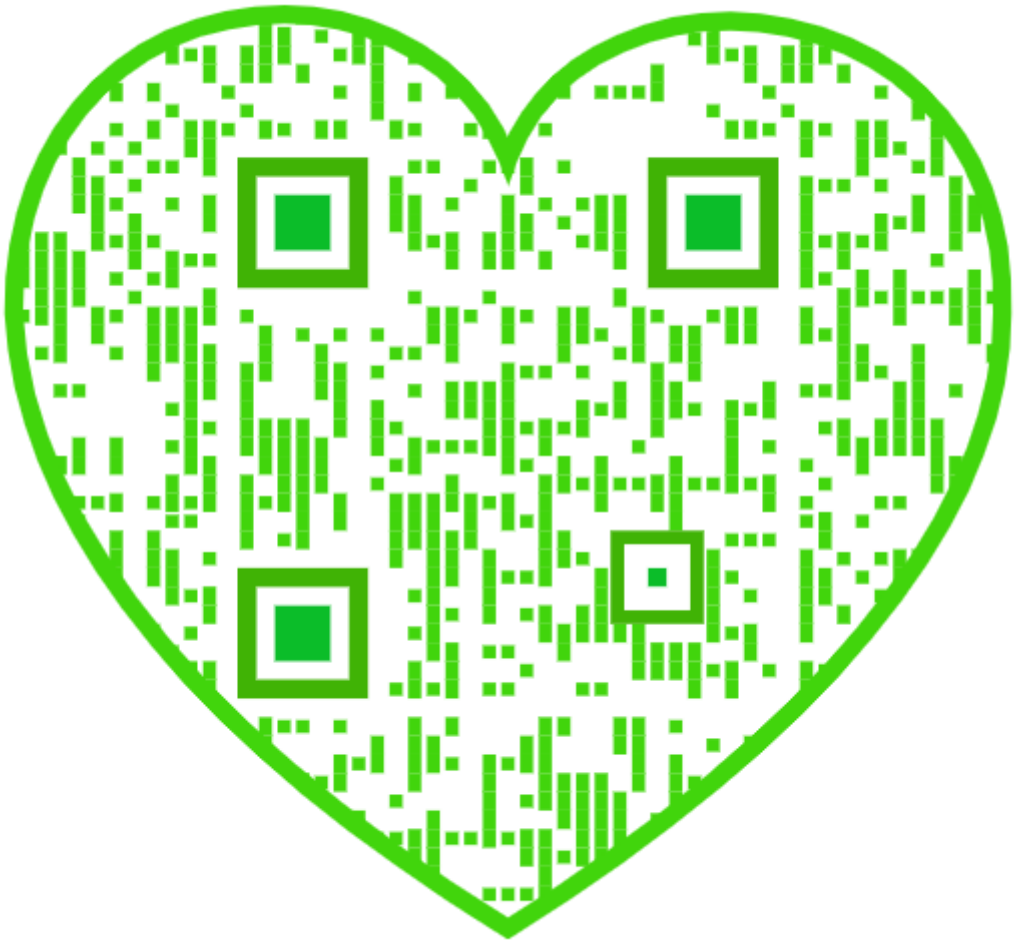

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PUBLISHED BY

THE

KITCHEN GARDEN ASSOCIATION.

"She looketh well to the ways of her household."

ADVANCED LESSONS IN KITCHEN GARDEN,

WITH

SONGS AND OCCUPATIONS.

NEW YORK.

1883.

JAN 22 1883
No. 12612 D
CITY OF NEW YORK

J. W. SCHERMERHORN & CO.,

7 EAST 14TH STREET.

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PREFACE.

The Kitchen Garden Association has received many requests for more advanced lessons on housework from classes already trained in Miss Huntington's first course in Kitchen Garden. So much has this need been felt, that teachers have prepared such lessons for their own classes. This publication of Advanced Lessons is an embodiment and enlargement of many of these, and will, it is hoped, supply the want so long apparent. The lessons should be taught in whole or in part, according to the needs and requirements of individual classes. Each teacher must use judgment and discrimination in this matter. The lesson on House-cleaning is designed for older girls.

When the course of Advanced Lessons is completed, the Kitchen Garden Association would recommend the use of their book on Household Economy published last spring.

The Advanced Lessons may be obtained at Schermerhorn's, 7 East 14th street.

Price, board covers, postage paid, 35 cts. each.
Ten or more copies, by express, 30 "
Price, paper covers, postage paid, 25 "
Ten or more copies, by express, 20 "

The occupation materials, and music for the songs copied by hand, may also be had of Schermerhorn. Price lists for materials will be sent by him when desired.

The following marches are recommended for Kitchen Garden use. The airs are spirited, catching, and have a good ring in them.

Bunthorne's Song, from "*Patience.*"

March, from "*The Pirates of Penzance.*"

Dragoon's Chorus, from "*Patience.*"

The Solfeggio, from "*Le Petit Duc.*"

Nancy Lee.

The *Grand March* from "*Norma.*"

March, from "*La Figlia del Regimento.*"

Familiar airs are suggested for each song for those who do not wish the hand copy.

LESSON I.

DINING ROOM.

OCCUPATION MATERIAL.

Soup tureen and cover.
Soup ladle.
4 soup plates.
Meat platter.
Carving knife and fork.
2 covered vegetable dishes.
2 salt cellars.
6 small plates.
4 dessert plates.
4 butter plates.
4 finger bowls.
4 goblets.
4 doylies.
4 napkins.
1 table cloth.
Crumb scrape or brush and tray.
1 tray for passing dishes.
8 tablespoons.
5 teaspoons.
Fish dish.

Coffee or teapot.
Sugar bowl.
Milk pitcher.
Tray bowl.
4 cups and saucers.
Water pitcher.

LESSON.

March to seats.
Chord—sit down.
Song.
Recitation of lesson, and setting the table.
(It is better to *do* each thing immediately after the question and answer in regard to it.)
Waiting on the table.
Clearing the table and arranging dishes for washing.

THE DINING ROOM.

1. *What is essential in the care of a dining room?*

Plenty of light and air, extreme neatness and order.

2. *How often should the room be aired?*

Every morning and after each meal.

3. *What cleaning should be done daily in the dining room?*

The carpet should be brushed around the table after each meal, the rugs should be shaken, and everything carefully dusted.

4. *How should the table cloth be put on?*

Exactly even, with the middle fold on the right side.

5. *What is usually put under the cloth?*

A canton flannel cloth, to prevent the hot dishes injuring the table. This should be laid perfectly smooth.

6. *What are sometimes used instead of this?*

Mats, which must be put on perfectly straight.

7. *Where should the knives be placed?*

At the right hand side, with the sharp edge toward the plate.

8. *Where the forks?*

At the left, with the tines turned up.

9. *Where the napkins?*

At the side, or directly in front.

10. *Where the glasses?*

At the right hand.

11. *Where the butter plates?*

In front of the plate.

12. *Where the salt cellars and pepper boxes?*

At the corners of the table.

13. *What should be upon the sideboard or side table before a meal is served?*

A water pitcher filled, and bread, and extra knives, forks and spoons.

14. *How should the butter be served?*

Made into rolls with butter spaddles, and kept on the ice until just before meal time.

15. *When and how should the glasses be filled?*

They should be filled three-quarters full, before serving the meal.

16. *How should dishes be placed on the table?*

At the right hand.

17. *How should they be passed?*

Always at the left hand.

18. *In what order should people be served?*

Beginning at the right hand of the host, they should be served in succession.

19. *How should the chairs be placed?*

Just far enough from the table to permit a person to sit down.

20. *How should the tea or coffee service be arranged?*

In front of the lady of the house; the coffee pot and pitchers at the right hand; the sugar bowl and basin in front, and the cups, saucers and teaspoons at the left.

21. *Where should the breakfast plates be placed?*

They should always be heated and put before the gentleman of the house; also the carving knife and fork, and the meat or fish.

22. *What should be placed at the corners, with the peppers and salts?*

Two tablespoons crossed.

23. *How should the dinner table be set?*

The same as for breakfast, without the coffee service, and with the addition of a soup spoon laid at the right hand of each plate, and a piece of bread cut thick and placed under a fold of the napkin, except when this is in a ring, when it may be laid beside it.

24. *What should be on the sideboard for serving dinner?*

Besides the water pitcher and the bread plate, there should be all the extra plates, knives, forks and spoons needed for dinner and dessert, and the finger bowls, each on a plate, with a doylie under the bowl, which should be a little less than half full of water. A fruit knife, and sometimes a fork, should also be on the plate with the finger bowl.

25. *Where should the fruit be placed?*

In a fruit dish on the center of the table, unless there are flowers.

26. *Of how many courses does a simple dinner consist?*

Of three courses, first soup, second meat and vegetables, third dessert.

27. *How is soup served?*

Usually the tureen is placed in front of the lady of the house, also the soup ladles and the soup plates, which should always be warmed.

28. *How should covers be removed from the tureen or vegetable dishes?*

The waitress should stand at the right hand, and

quickly reverse the cover to prevent the moisture from dripping on the cloth or carpet.

29. *How should the plates be removed?*

Two at a time, one in each hand.

30. *When the soup has been removed, what should be done next?*

The dinner plates warmed, and the meat should be placed in front of the gentleman, and the vegetable dishes in front of the lady, or on the sideboard.

31. *What should be placed first?*

The meat.

32. *What next?*

The vegetables, beginning with the potatoes.

33. *What should the waitress be always careful to do?*

To observe and supply every want, stepping quickly, but quietly.

34. *When this course has been removed, what should be done next?*

The pieces of bread remaining on the table should be removed with a fork to a clean plate; the salts, peppers, spoons, etc., removed on a small salver, and the table brushed with a crumb knife or brush.

35. *What should be left on the table?*

The glasses and the fruit dish.

36. *What is served next?*

Dessert.

37. *Where should the pudding or other dessert be placed?*

In front of the lady, with a spoon to serve it, also the plates or saucers, and teaspoons.

38. *Where should the finger bowls be placed?*

In front of each person.

39. *When should fruits and nuts be passed?*

After the pudding and plates have been removed.

40. *How is after-dinner coffee served?*

In small cups from the side table, passing sugar and cream at the same time.

41. *After the family has left the room, what should be done?*

The chairs should be put back in their places to give free access to the table; the soiled dishes scraped, and taken to the pantry; also the glasses and silver; the napkins collected, the table cloth again brushed and folded carefully in its creases and put away. The carpet around the table should be brushed, and the table cover put on.

42. *When should the sugar bowl and salts be filled?*

Between meals, so as to be ready for use.

43. *In what order should dishes be washed?*

First the glasses, then the silver, cups and saucers, plates and other dishes.

44. *What is always a rule in washing dishes?*

To wash the cleanest things first.

45. *What should be done to the plates?*

Plates and all greasy dishes should be carefully scraped before being put into the water.

46. *What should never be put in the water?*

Bone or ivory handles of knives, as it will make them yellow and crack them.

47. *How can the table ware be kept bright and shining?*

By washing in *hot* suds, rinsing in clear hot water, and wiping with clean dry towels.

48. *Of what must a waitress be very careful?*

Not to chip or break the china and glass.

49. *How do you make hot suds?*

By stirring a piece of soap in hot water.

50. *Is it necessary to change the water?*

Frequently, as it becomes cool and greasy.

51. *How many kinds of towels should you have?*

A fine linen for the glasses and silver, a coarse one for the china. Some, however, prefer to use the finer linen for china as well.

52. *What else is necessary in dish washing?*

A small mop for the cups and pitchers, dish cloth, two pans, one for washing, one for rinsing, and a tray on which the dishes should be turned down to drip before wiping.

53. *How should the glasses look when dry?*

Perfectly clear and shining.

54. *How can the silver service be kept bright?*

By daily washing in hot water, and once a week in alcohol and water with a little ammonia in it, polishing with chamois. Some use whiting or silver powder wet with alcohol.

55. *How should steel knives be cleaned?*

They should be cleaned daily with bath brick and cut potato.

56. *How should the silver be placed in the silver basket?*

With the handles the same way, and each kind and size by itself.

57. *What should be done with the dish cloth after the dishes are washed and put away?*

It should be washed out and hung up to dry.

58. *What order should be observed in arranging a dish closet?*

All of a kind and size should be placed together. The shelves should be covered with white paper.

59. *How should a waitress attend the front door-bell?*

She should go promptly, be neat in her person and dress, answer respectfully any inquiries, and remember exactly any names or messages she may receive.

TABLE RULES FOR LITTLE FOLK.

In silence I must take my seat,
And give God thanks before I eat;
Must for my food, in patience wait
Till I am asked to hand my plate;
I must not scold, nor whine, nor pout,
Nor move my chair or plate about;
With knife, or fork, or any thing,
I must not play; nor must I sing.
I must not speak a useless word,
For children must be seen—not heard;
I must not talk about my food,
Nor fret if I don't think it good;
I must not say, "The bread is old;"
"The tea is hot;" "The coffee 's cold;"
I must not cry for this or that,
Nor murmur if my meat is fat;
My mouth with food I must not crowd,
Nor while I'm eating speak aloud;
Must turn my head to cough or sneeze,
And when I ask, say "If you please;"
The table cloth I must not spoil,
Nor with my food my fingers soil;
Must keep my seat when I have done,
Nor round the table sport or run;
When told to rise, then I must put
My chair away with noiseless foot,
And lift my heart to God above,
In praise for all His wondrous love.

GRACE.

Air by W. H. Monk; or Chant on page 18 *of "Hymnal of Presbyterian Church," published in* 1867.

For all the bounties Thou dost spread,
We thank Thee, Lord, with humble heart;
For life and health, and daily bread,
As Thou to us the Giver art.
Grant us Thy blessing, Lord, we pray,
Teach us Thy will we beg again,
And may we live to Thee each day,
Thee glorify for aye.—*Amen, Amen.*

S. T. S.

DINNER TABLE SONG.

From "Sunbeam Kitchen Garden Songs."

BY PERMISSION OF C. S. W.

Our dinner is ready, we invite you to dine,
The bell has just sounded, will you please be on time?
For promptness at meals is the rule at our house,
We trust you'll remember when asked to dine out.

With God's blessing asked on the food we've prepared,
We will now serve three courses with the greatest of care.
Soup always comes first, warmed plates are the best,
And a small piece of bread place before every guest.

The first course is finished, the fruit dish may stand,
But remove the soiled dishes, a plate in each hand;
With light step and quickly, bring vegetables and meat,
And arrange on the table side dishes complete.

We are ready for dessert, but first brush off crumbs,
For clean knives and forks and plates are to come:
For third or last course, we have pudding or pie,
The fruit we shall pass around to each by and by.

SECOND VERSE TO OPENING SONG.

(*Fifth Lesson, K. G. Book.*)

Oh! now will you come to dinner and see
How well we have learned good servants to be?
The table for you we will set with great care,
And put only things on that ought to be there.
We serve first the soup, for which plates must be hot,
Then take away dishes but not in a lot;
Next bring vegetables along with the meat.
Then clear off the table and brush it up neat;
Now pudding or pie, with saucer or plate,
And fruit when you can—it is never too late;
For all dinners we know, to be healthful and good,
Must be made of all kinds of strengthening food,
And eaten with thanks to the Giver of good.

S. E. B.

LESSON II.

CHAMBER WORK.

OCCUPATION MATERIAL.

Bedstead, mattress, bolster, 2 pillows.
2 sheets, 2 blankets, spread, bolster case.
2 pillow cases, 2 shams.
Bureau and glass.
Washstand, washbowl and pitcher, soap-dish, mug and slop-jar.
2 chairs.
Table.
Water-pitcher and goblet.
Dust-pan and brush.
Steps.

LESSON.

March to seats.
Chord. Sit down.
Song.
Lesson.
Song.

CHAMBER WORK.

1. *What does chamber work include?*

Chamberwork includes the daily care of the bedroom and closets, and the weekly cleaning of the same.

2. *What is the first thing to be done in the daily care of the bedroom?*

Open the windows and shutters, and place the bedclothes to air.

3. *How is this done?*

Place two chairs with seats nearly touching. Take off spread, blankets and sheets, folding them twice, and lay them over the backs of the chairs, so that they do not touch the floor. Place them near enough the window for the air to blow through, but not so as to show from the street.

4. *What should next be done?*

Pick up soiled clothes and towels, and put them in bag or hamper kept for this purpose.

5. *If the towels or other articles are damp, what must be done before putting them in clothes basket, and why?*

They must be dried, otherwise they will mildew.

6. *What should now be done?*

The waste water should be carried away, and a pail of clean hot suds brought, with which the bowl, marble slab, mug, soap-dish and brush-stand should be washed.

7. *If the stationary basin is not regularly washed, what will happen?*

The hard water and soap will settle in a black scum upon it. This must then be removed with soda or borax and water, or with sapolio soap.

8. *Is it necessary to wash basins and pitchers, if these are used?*

Basins and pitchers must also be washed, as even clean water, standing, will also cause a black scum.

9. *After washing these articles, what should be done?*

The pitchers should be filled with water, and clean towels, if needed, placed on the rack.

10. *What is done next?*

If there is a fire in the room, remove the ashes, and kindle new fire.

(Further questions on fires will be found in section on fires and grates.)

11. *What should be done to the hearth?*

It should be washed with suds.

BED MAKING.

12. *How often should the mattress be turned?*

It should be turned every day, from end to end, and from side to side.

13. *What must be done to a feather bed?*

It must be thoroughly shaken, to prevent its becoming hard and lumpy.

14. *What should be done to a straw under-bed, not tufted?*

It should be stirred every morning to keep it smooth.

15. *How should the under sheet be put on?*

Right side up, and tucked under upper mattress, that it may not pull up with the other bedclothes when the bed is opened at night.

16. *How should the upper sheet be put on?*

Wrong side up, that the right side may fold over the blankets.

17. *How much beyond the blankets should the upper sheet come?*

About a quarter of a yard to fold over nicely.

18. *Of what must one be careful in putting on sheets?*

To have the top of the sheet turned toward the head of the bed.

19. *How can the top of the sheet be distinguished from the bottom?*

By the broad hem.

20. *How is the spread put on?*

Over blankets and sheet, if taken off at night. (Some prefer to have the sheet folded over the spread.)

21. *How are all the bedclothes, except under sheet, tucked in?*

At the sides and foot of the bed.

22. *How should the bolster be put on?*

Rather flat, that the pillows may lie nicely on it.

23. *What is often put on over the pillows during the day?*

Shams, which should have tapes at the top to pin them to the pillows.

24. *What should be done to the room after the bed is made?*

All the furniture, ornaments and books, as well as window sills and blinds, should be carefully dusted, and the floor brushed with whisk broom and dust-pan, or with carpet-sweeper, which saves much dust.

25. *How should marks be removed from paint or mirrors?*

With cloth, wrung out in hot water.

26. *What should be done to hair bag and scrap basket?*

They should be emptied. The hair should be burned, as it soon clogs the waste pipes.

27. *What is very important to health?*

To have the bedroom thoroughly aired.

28. *What should be done in arranging the room for the night?*

The shades should be drawn, the shutters closed, the gas lighted, soiled clothes removed, and everything returned to its place. Waste water should be removed and the pitchers again filled.

29. *What should be done to the bed?*

The shams should be taken off and carefully folded in their creases. If a colored spread is used at night, the white spread should also be carefully folded, wrong side out.

30. *If there is no other spread for use at night, should the white one be used?*

It should be left on to keep the blankets clean, as these are never so nice after they have been washed, while the spread is quite easily done up.

31. *What else should be done to the bed?*

It should be opened, for one or two, as required.

32. *What about the night clothes?*

The night clothes and wrapper should be laid at the foot of the bed, and the slippers placed beside it.

33. *How should the bed stand?*

So that the light may not shine on the sleeper's eyes.

FIRES AND GRATES.

34. *What is the first thing to be done in making a fire in a grate?*

Remove the ashes from the grate and pan. Lift the pan and brush carefully under it.

35. *How should a fire be made?*

Twist old newspaper into loose rolls, and put at the bottom of the grate; lay kindlings crosswise on the paper that the air may readily pass through. Lay coal on top of the kindlings and light from below.

36. *What is the most important thing to observe in building a fire?*

Not to stifle the draught by putting on too much paper and by putting the kindlings too close together.

37. *How should hard coal be put on?*

With a shovel; then put on blower until the coal is well ignited.

38. *Where should matches be struck?*

On the match safe or on a piece of sandpaper; never on the wall, which they mark.

39. *Of what are matches made?*

Pine wood and phosphorus.

40. *Of what must one be careful in using matches?*

Never to put them in the mouth, as the phosphorus is very poisonous, nor throw them on the floor after lighting them.

41. *What about the care of match safes?*

They should be kept filled and free from burnt matches.

42. *Should kerosene or other explosive material be used in kindling fires?*

It should never be used for this purpose, as it is most dangerous, frequently occasioning death or serious injury to those using it.

43. *What should be done when the first fire of the season is kindled, or one in a fire-place not used regularly?*

It is well to hold a piece of blazing paper up the chimney to expel the cold air.

44. *Of what must one be careful in doing this?*

Not to set fire to the chimney by using too much paper.

45. *Should the ashes be entirely removed when an open hearth with andirons is used?*

A bed of ashes should be left, as the wood will then burn better.

46. *What is a good way of building a wood fire on andirons?*

Lay one large log for back log, another in front; place loose rolls of paper between, then a row of kindlings resting on both logs and over the paper. One or two logs may be laid on the kindlings. A wood fire on andirons may also be kindled in the same way as a fire on a grate.

47. *How should wood be put on?*

Bark side down.

48. *How should a grate be cleaned?*

In the weekly cleaning rub the brass of the grate with brush dipped in black lead, and polish with other end of brush.

49. *How should nickel plated grates be cleaned?*

With alcohol and whiting and polished with chamois skin. When the plate is much injured by the fire the brass may be polished with black lead.

BATHROOM AND CLOSETS.

50. *How often should the bathroom be put in order?*

Daily, if used.

51. *How should the bathtub be kept bright?*

It should be washed with hot suds and dried with a soft cloth. Sand, or anything rough should never be used, as it will destroy the burnishing on the tin.

WATER CLOSET.

52. *What is absolutely essential in the care of this closet?*

To keep it in perfect cleanliness and order.

53. *What must be done to the bowl and pan?*

They must be frequently scrubbed with whisk broom kept for this purpose.

54. *What should be done to the wood work?*

It should be wiped with a damp cloth and then dried. Turpentine, beeswax, and a little carbolic acid may be used for this purpose.

55. *What care must be used in regard to the pipes?*

Not to allow matches, hair or cloths to get into them, as they would clog them.

SLOP CLOSET.

56. *What must be done in the slop closet?*

Hot water must be poured down the sink every day, and it is well to pour a little copperas water

down occasionally. The sink should be daily scrubbed with brush kept exclusively for this purpose.

BROOM CLOSET.

57. *What are kept in this closet?*

Articles used in chamber work.

58. *What should be always hung up?*

The broom.

59. *How should the walls in this closet be protected?*

By newspapers or sheets of brown paper.

60. *What should be kept on feather duster when not in use to keep the feathers from breaking?*

A cover of paper muslin or other cloth.

61. *What about the dust pan?*

It should never be put away with dust in it.

62. *What should be done with cloth dusters and cleaning cloths?*

They should go through the wash every week.

BEDROOM CLOSETS.

63. *How should the floors of bedroom closets be cleaned, if of wood, or covered with oil cloth?*

They should be washed with a cloth and cold water, not scrubbed with brush and soap.

64. *How should clothes be hung up?*

They should first be carefully brushed then hung on hooks, each dress or suit of clothes by itself. They should be hung by the bands or by a tape fastened in them for the purpose.

65. *Where should shoes and slippers be kept?*

In a shoe-bag or on a shelf raised from the floor to keep them from the dust.

66. *With what should closet shelves be covered?*

With paper, which should be changed when soiled.

67. *What should be done with shawls?*

They should be folded and kept on a shelf or in a drawer, not hung up.

68. *What about strings and paper?*

There should be a special place for each.

69. *What about medicines?*

They should be kept by themselves so as to be within easy reach in an emergency.

70. *What should be done with medicine bottles?*

They should be distinctly labeled; those containing poisons put on a high shelf or locked up.

LINEN CLOSET.

71. *With what should the shelves in the linen closet be covered?*

With white paper.

72. *How should sheets be arranged?*

Those of the same kind and size in the same pile.

73. *How should pillow cases be kept and used on the bed?*

In pairs, being usually so marked.

74. *What should be done with blankets not in use?*

They should be laid in pairs and covered to keep them from the dust.

75. *How should spreads be folded?*

Wrong side out.

76. *Where should the linen from the wash be put?*

At the bottom of whichever pile the articles belong to, that the linen may be used equally.

77. *What is the most important thing in the care of the linen closet?*

The sorting of the linen.

HALLS AND STAIRS.

78. *How often should a carpeted hall be swept?*

Twice a week.

79. *How often should the woodwork and other furniture be dusted?*

Every day.

80. *How often should a marble hall be swept?*

Every day.

81. *How often should it be washed?*

Once a week or oftener, if needed; it should be washed with sapolio soft soap, or laundry soap and water.

82. *With what should this be done?*

With a sponge or cloth and dried with Canton flannel; if very dirty, scrubbed with brush.

83. *If the marble is very rough or dirty, with what should it be rubbed.*

With a piece of pumice stone.

84. *How should hard wood floors be swept?*

Every day with a hair broom.

85. *With what should they be wiped up once a week?*

With Castile soap and cold water, mixed with a little linseed or sweet oil.

86. *How should this be done?*

With flannel, then carefully dried with Canton flannel cloth.

87. *What should be done to wood carpets?*

Brushed with hair broom, and once a week wiped with cloth wrung out in clear, cold water, then rubbed with dry cloth.

88. *With what should oil cloth be washed?*

With cold water; soap should not be used.

89. *What improves the appearance of the oil cloth?*

A little sweet milk in the water.

90. *Should cloths or scrubbing brushes be used on oil cloths?*

Cloths.

91. *With what should pine floors be scrubbed?*

With cold water and sand in the grain of the wood.

STAIRS.

92. *How should hard wood stairs be cleaned?*

They should be wiped with a cloth or brushed with hair brush. The dust pan should be held under each step. The stairs may be washed weekly like hard wood floors.

93. *How should carpeted stairs be swept?*

They should be daily brushed with whisk broom, the dust pan held under each step.

THE WEEKLY CLEANING.

94. *What should be done to the bedstead if there is a heavy spring bed under the mattress?*

The sides of the bedstead should be dusted as far as one can reach, once a week.

95. *How often should the spring be removed and the inside of the bedstead washed?*

At least every six months.

96. *How often should the bedstead and slats be washed if there is only a straw under bed?*

Once a month.

97. *What is usual in changing sheets?*

To take the upper sheet for the under one, and to use clean sheets as upper ones.

98. *What should be done with the ornaments in the weekly cleaning?*

Dusted and laid on the bed unless too heavy to move. The clock should not be moved.

99. *With what should the bed and lounge be covered?*

With dusting sheets.

100. *What should be done with upholstered furniture?*

It should be beaten with rattan or whisk broom, and the backs and seats brushed, if not of satin or leather, in which case they should be wiped with soft cloth.

101. *Where should the small pieces of furniture be put during the sweeping?*

In the hall or adjoining room.

102. *How should a broom be held?*

Close to the floor.

103. *What should be done before beginning to sweep?*

The shades should be drawn up so as to have a strong light.

104. *What should be done to the curtains?*

They should be shaken and wiped with soft cloths, and fastened up from the floor during the sweeping.

105. *For what is a whisk broom used?*

To brush the corners of the room and under heavy furniture that cannot be moved.

106. *How should mirrors and windows be cleaned?*

They should be washed with cold water and polished with newspaper or chamois. A little alcohol in the water is good.

107. *With what should pictures be dusted?*

With feather duster.

108. *Should paintings be dusted?*

Not unless they are covered with glass.

109. *What should be done to marble mantels, bureau and table tops?*

They should be washed with cold water.

110. *What will remove the smoke from gas globes?*

A little borax or soda in the water with which they are washed.

111. *With what is silver plating cleaned?*

With whiting wet with a little alcohol or water, and polished with chamois.

112. *With what should hair brushes be cleaned?*

With cold water and borax if one has not the regular brush powder.

DUSTING SONG.

AIR—By Mrs. Hoard. (Music not in print.)

Chorus.—Fly away dust, fly away dust,
Dusters are coming to rout you,
Fly away dust, fly away dust,
People feel better without you.

We'll brush you from parlor,
And brush you from hall,
We'll brush you from staircase,
And brush you from the wall,
We'll brush you from windows,
And brush from the door,
We'll brush you from fire place,
Fender and floor.
Fly away dust, etc.

Good dusters and faithful,
The covers we'll shake,
And things from the table,
So carefully take;
We'll put them back neatly,
The books in nice rows,
And when all is finished,
We'll brush our own clothes.
Fly away dust, etc.

Now put away dusters,
The dusting is done,
With singing and laughing,
Such work is but fun;
Dust gone for to-day,
It gives us no pain,
To know we shall find him,
To-morrow again.
Fly away dust, etc.

MRS. HOARD.

THE MATIN SONG.

AIR—The Loreley.

Up maiden fair, so quickly,
The dawn has long gone by,
The sun is shining brightly,
And moments swiftly fly,
The bee is busy buzzing,
In clover sweet and pure,
The birds their matins singing,
They then their food procure.

Thus maidens fair and seemly,
Must rise at peep of day,
And to their tasks go quickly,
So prompt without delay.
Shake well the snowy pillows,
And toss the bed on high,
Now let it rest in billows,
And turn it by and by.

Now let the gentle breezes,
Blow through window, room, and hall,
Until it firmly seizes,
Each mote, both great and small.
The sunbeam's dance will show us,
A maiden's task undone,
Around us and about us,
There is work for every one.

S. T. S.

LESSON III.

THE LAUNDRY.

OCCUPATION MATERIAL.

24 tubs.
24 sheets, $\frac{1}{2}$ yard by $\frac{3}{8}$.
24 pillow cases.
12 blankets, $\frac{1}{2}$ yard by $\frac{3}{8}$.
12 clothes wringers.
12 " boilers.
12 " sticks.
12 boiler stands.
12 clothes baskets.
12 " bags.
12 " boards.
12 napkins.
12 table cloths.
12 handkerchiefs.
12 fine aprons.
12 dressing sacques.

LESSON.

March to seats, carrying tubs, bags, washboards, wringers.

Chord—place material on table.

March around table, receiving boilers, boiler stick, clothes baskets and boiler stand.

Chord—sit down.

Sing two verses of song.
" remove bag of clothes from tub.
" place both tubs in front.
" fasten wringer on tub.
" place washboard in front of tubs.
" " boiler on stand center of table.
" " clothes baskets to left of tub.
Recitation of lesson.
" sort the clothes.
" put fine clothes in tub to left.
" song, Washing Song, K. G. Lesson (1 verse).
" rinse in tub to left.
" pass through the wringer into basket.
" put fine clothes and linen into boiler (cold water).
" washboard in tub to left.
" put sheets and pillow cases in tub.
Song, 2d verse K. G. Washing Song.

Chord—rinse clothes in second tub.

" pass clothes through wringer into basket. First tub to left for bluing.

" lift table linen and fine clothes from boiler with clothes stick into the bluing water.

" take sheets, etc., from basket and place them in boiler; the water is hot now.

" pass linen, etc., from the blue water through the wringer into basket.

" separate the articles to be starched.

" hang up linen to left, others to right.

" take coarse clothes from boiler.

" place them in blue water.

" pass them through wringer into basket.

" hang them on the line.

" take down fine things and linen in basket.

" dampen and fold them down.

" wash blankets *as directed.*

" hang out blankets.

" take down all the clothes into baskets.

" clothes in bags.

" bags and boards in tubs.

" Rise.

Two last verses of song Laundry Maid.

" march with tubs, etc.

LAUNDRY WORK.

1. *What is the first thing to be done in washing clothes ?*

Put them to soak over night in tepid water.

2. *If this is impossible, what should you do ?*

Soak them as long as you can in tepid water, and rub the dirt out in this water, before washing them in hot suds.

3. *What clothes especially need soaking ?*

All body clothes.

4. *After the clothes are soaked, what is the next thing to be done ?*

Heat the water and put the clothes to be washed together in separate piles.

5. *When the water is hot, what do you do ?*

Make strong suds, then you only need to rub soap on very soiled places.

6. *What should you particularly avoid ?*

Using the board for the finest and nicest clothes ; they are too tender to be used roughly.

7. *In what order do you wash clothes ?*

First the table-linen, then the fine clothes, the bed-linen, the coarse clothes and towels.

8. *When your table-linen and fine clothes are washed, what do you to them ?*

Put them into cold water to come to a scald.

9. *Why not put them in hot water?*

Because it sets the stains.

10. *After they have been scalded, what do you do?*

Drain them out, and put them into clear, cold water.

11. *What do you then do to the coarse clothes?*

Rub soap on any soiled places and put them in the boiler.

12. *How long do you boil clothes?*

Twenty minutes. Too much boiling makes them tender.

13. *After the clothes are boiled, what do you do?*

Throw away the washing water, rinse the tub well, and partly fill with lukewarm water.

14. *What do you put in this water?*

A little bluing; then rinse your fine clothes in this water, and let them lie in it until you drain your coarse clothes from the boiler, and have put them into clean water.

15. *What do you then do to the coarse clothes?*

Rinse them thoroughly in the cold water and then in the blue water, out of which the fine clothes have been taken.

16. *How long do they remain in this water?*

Until you have hung out the fine clothes.

17. *What do you do while these things are out drying?*

Starch the clothes that require it, and hang them out in the sunniest places.

18. *When clothes become yellow, or a bad color from lying unused, or from sickness, what do you do?*

Take them from the hot suds and spread them on the grass or in the sun to bleach for one hour, then rinse them thoroughly in two waters; the last should be blued.

19. *Is it ever well to leave clothes any length of time wrung out in piles in baskets waiting to be hung out to dry?*

No; this makes poor work, clothes become streaked by lying in coils as they come from wringing.

20. *What should you do as you hang clothes?*

Snap them and pull them smooth and even; this makes the ironing easier.

21. *What is the best kind of bluing?*

"Nuremberg Ultra Marine Blue."

22. *What should you do with the balls?*

Tie one-half dozen in a small flannel bag, to whirl around in the water.

23. *When do you dampen clothes?*

At night. Sprinkle and roll tightly, and in the morning iron the starched things first.

24. *Can you dampen clothes at night, in summer?*

No; they will sour before morning, and there is danger of their mildewing.

25. *How do you remove mildew?*

Mix soft soap with starch, powdered, one tablespoonful of salt, and juice of one lemon; lay it on

both sides, and let it lie on the grass a day and night, or until the stain comes off.

26. *How do you remove acid stains from linen?*

Use spirits of ammonia, and wash in cold water; or wet the cloth in water, and burn a sulphur match under the stain. The sulphurous acid gas will remove the stain.

27. *How do you take blood stains from linen?*

Spread on raw flour paste, and spread it in the sun.

28. *How do you wash flannels?*

Wash them in hot suds, and rinse in clean, hot water.

29. *How do you wash lawns or thin muslins?*

Boil two quarts of wheat bran in six quarts of water, half an hour; strain through a thick cloth, add warm water and wash the goods; avoid using soap, if possible, and no starch; rinse carefully in cold water.

30. *How do you wash calicoes?*

In cold water; soap and cold water will remove any grease in them, and they will retain their color and not shrink.

31. *How do you wash lace edging?*

Have a large bottle covered with muslin, stretched on to fit perfectly. Begin at the bottom and wind the lace about; baste both edges, tacking all the

points to the muslin. Wash the lace on the bottle, rubbing soap and water on with the hand; rinse it up and down in a pail of water, and boil the bottle and all twenty minutes; let it dry on the bottle.

32. *Washing done, what should you do?*

Wash and dry the boiler in all the creases; wash your tubs, and if not stationary, set them in the cellar or some place where they will not dry. Heat your flat-irons.

THE LAUNDRY MAID'S SONG.

AIR—"There is Music in the Air."

I AM a laundry maid,
As you well can see,
Sorting the clothes in piles,
For washed they must be.
First I heat the water hot,
On this the washing day,
And I begin my work all right
To wash the dirt away.

The table linen comes the first;
While the water's clean,
Cleanse the spots till none are left,
For they must not be seen.
In water cold the stains are cleansed,
For hot would surely set
Each mark so dark and firm and fast—
We must not this forget.

The fine clothes next we take in hand,
And wash with greatest care,
And then we stretch the lines outside,
If the day is fair.
Coarse clothes next we wash and boil,
And hang them out to dry,
Then one by one we take them down,
To neatly put them by.

We rinse the tubs and boiler too,
Nor let a trace be seen,
Of anything that is not right,
For all must be so clean.
The clothes we sprinkle and fold down,
That they may ready be,
To iron out so true and straight,
It must be done, you see.

S. T. S.

LESSON IV.

STARCHING AND IRONING.

OCCUPATION MATERIAL.

For a table of twelve.

24 blocks to support skirt boards.
12 small clothes horses.
12 " irons, with stands.
12 " bosom boards.
12 " shirts, 6 inches long.
12 " skirts, " "
12 " napkins, 6 inches long.
12 " sheets, 1 yard long.
12 " iron holders, 3 inches square.
12 " muslin rubbers.
12 " bags for containing garments.
1 sheet for table, 3 yards long, $1\frac{1}{2}$ yards wide.
1 blanket for table, 3 yards long, $1\frac{1}{2}$ yards wide.

LESSON.

March—march to seats, carrying bags, irons, stands.
" round the table, receive skirt boards and blocks, bosom boards and clothes horses.

Chord—sit down.
" place irons and stand to right.
" " bags to left.
" " boards and stands in front.
" " clothes horse in front.
Recitation of lesson.
Ironing song, first four verses.
" sort the collars.
" place bosom board in front.
" iron the clothes.
" fold " "
" return them to the bags.
Song, last four verses.
" rise.
" take bags and stands, etc.
March.

STARCHING AND IRONING.

1. *How do you make a quart of starch?*

Dissolve three teaspoonfuls of starch in a little cold water; pour on a quart of boiling water, stirring all the time; add a pinch of salt, and boil ten minutes; add a little bluing.

2. *What do you make starch in?*

A large fireproof earthern saucepan or a glazed kettle.

3. *How dou yo starch cuffs, collars and shirt bosoms?*

After they are dried, wet them with hot water,

wring very dry, and starch while the cloth is yet warm. Rub the starch in faithfully, wring in a dry towel, to remove all the starch that may adhere to the outside, spread the garments out evenly, rub with a dry cloth, roll up tightly, and let them remain two or three hours before ironing.

4. *How do you make shirt bosoms, collars and cuffs glossy?*

Take two ounces of white gum arabic and put it in a pitcher, and pour on it a pint or more of water; cover it and let it set all night. In the morning filter it carefully from dregs into a clean bottle, cork it and keep it for use. A tablespoonful of the gum-water to a pint of starch, and a piece of white wax melted in the starch, will give a good gloss when the polishing-iron is used.

5. *How do you prevent the superfluous starch from adhering?*

Wring in a dry towel, spread each article out smoothly, and rub them off with a dry cloth, roll up tightly and let them remain about three hours before ironing.

6. *How do you make gum arabic water?*

Pour a pint of water on 2 oz. gum arabic, cover it and let it stand over night. In the morning filter it and put it in a bottle.

7. *How much of this do you put to a quart of starch?*

One tablespoonful.

8. *How stiff should cuffs and collars be?*

About as stiff as thin pasteboard.

9. *How stiff should muslin dresses be?*

About as stiff as new muslin.

10. *With what should dark calicoes be starched?*

Rice water or gum arabic; common starch leaves white flakes all over the goods when ironed.

11. *How do you make rice starch?*

Boil one pound of rice in four quarts of water; let it boil slowly until it is very soft; add boiling water as fast as it boils away, so that you will have the four quarts of starch when it is done. Stir it frequently. When the rice becomes a pulp, pour the whole into one gallon of water and strain through flannel starch bag.

12. *In order to do ironing nicely what should you have?*

An ironing table, bosom board, skirt board and sleeve board.

13. *What else is just as necessary?*

Clean hot irons, clean ironing cloths and well folded clothes.

14. *With what should an ironing table and boards be covered?*

A double thickness of blanket and muslin tightly and smoothly drawn over them.

15. *How do you iron a shirt?*

Begin at the binding of the neck, then fold the back through the middle and iron it; then iron the sleeves and the front of the shirt; last iron the

bosom on the bosom board; rub the bosom over with a damp cloth, and iron hard and quickly with a polishing iron.

16. *How should cuffs and collars be ironed?*

On the bosom board; first on their wrong sides lightly, then turn them over and iron hard on the right side until there is a high polish and they are perfectly dry.

17. *How do you iron a skirt?*

Slip it over the skirt board, and iron it on its right side.

18. *What do you place under the skirt?*

Have a clothes basket under the skirt that it may not touch the floor.

19. *If the iron should become rough and the starch stick to it, what should you do?*

Have a piece of yellow beeswax in a cloth and rub your iron over it and then on the muslin rubber.

20. *How do you tell an iron is not too hot?*

By trying it on the muslin rubber.

21. *If an iron should become rusty what should you do?*

Rub it with fine emery dust and sweet oil; if you cannot make it smooth then send it to the factory to be ground smooth.

22. *Where should you keep irons?*

In a dry place; a good laundress will not allow her irons to get rusty.

23. *With what do you make an iron-holder?*

Old woolen stockings or ingrain carpets covered with ticking.

24. *When clothes are ironed what do you do with them?*

Fold them nicely and hang them on the clothes horse, near the fire, to dry.

25. *How do you fold shirts?*

With the bosom top and not bent.

OCCUPATION MATERIAL.

24 blocks to support skirt boards.
12 small clothes horses.
" " irons.
" " skirt boards, covered with flannel and muslin, 10 in. long.
12 small iron-stands.
" " bosom boards, covered with flannel and muslin, 4 in. long.
12 shirts, 6 in. long.
" skirts, " "
" napkins, 6 in. square
" sheets, 1 yd. long.
" iron-holders, 3 in. square.
" muslin rubbers.
" bags containing garments.
1 sheet for table 3 yds.
1 blanket " "

LESSON.

March to seats, carrying bags, irons, stands.
" round table, receive skirt boards and stands, bosom boards and clothes horses.
Chord—sit down.
" place irons and stands to right.
" " bags to left.
" " boards on stands in front.
" " clothes horse "
Recitation of lesson.
Ironing song—first four verses.
Sort the clothes.
Place bosom board in front.
Iron the clothes.
Fold the clothes.
Return them to the bags.
Song—last four verses.
Chord—rise.
" take bags, irons and stands, etc.
" face.
March.

IRONING SONG.

AIR—Lightly Row.

Iron so, to and fro,
Deftly must the iron go
In and out and round about,
Every inch is ironed out.

See the garments sorted right,
Sprinkled well and folded tight;
Only just enough to do,
Each day's work must be gotten through.

Irons must be bright and clean,
For any rust is surely seen;
Not too hot and not too cold,
Lest they to the garment hold.

A muslin rubber there must be,
And an iron stand or you will see
The sheet all scorched, and garments too,
Destruction sad that ne'er will do.

The table must be covered o'er
With blanket thick and sheet, before
You try to iron any thing,
So we work and so we sing.

Napkins on their face are laid,
Strict attention must be paid
To how each one must folded be—
Mark on top for all to see.

Cuffs and collars shining bright,
Stiffly starched and polished right,
Smooth and even, straight and true,
Just as if they fairly grew.

As you iron every thing,
Fold it nicely, fit to bring
To a lady nice and true,
That you may get more work to do.

S. T. S.

LESSON V.

THE KITCHEN.

OCCUPATION MATERIAL.

CHARTS.

Chart No. 1—*Ironware.*

Iron pots, saucepans, frying pans, griddle, gridiron, dripping pans, porcelain lined stewing pans and preserve kettles, and teakettle.

Chart No. 2—*Tinware.*

Wash boiler, dish pan, teakettle, saucepans, colander, tin pails, dipper, skimmer, hand basin, muffin tins, bread pan, cake pan.

Chart No. 3— *Woodenware.*

Rolling pin, moulding board, chopping tray, meat board, pails, potato masher, lemon squeezer, spoons, sieves, wash boards.

Chart No. 4—Knives and forks, spoons.

Bread knife, chopping knife, carving knife, jack knife, tin can, scissors, carving fork, toasting fork, large iron spoon, table knives and forks and spoons.

FIRES.

1. *What is the cook's first duty in the morning?*

To make the fire.

2. *When should the kindlings and coal be collected?*

The night before, and everything left in readiness for the morning fire.

3. *What kind of wood is the best for kindling?*

Pine wood. It is also wise to keep any old papers that may be brought to the kitchen for the same purpose.

4. *What is the best coal for cooking?*

Anthracite coal.

5. *How is the fire to be kept bright and clear?*

By regulating the dampers of the range or stove.

6. *What should be done with ashes?*

At night dump the fire, and in the morning sift the ashes carefully, removing all pieces of coal, then place the ashes in the ash can.

7. *How can the fire be kept?*

After the fire is well started and burning brightly, cover it with the coal and cinders left from sifting.

COOKING UTENSILS.

8. *What articles of ironware are used in a kitchen?*

Iron pots, saucepans, frying pans, griddle, gridiron, dripping pans, porcelain lined stewing pans and preserve kettles, and teakettle.

9. *What articles of tinware are needed?*

Wash boiler, dish pan, teakettle, saucepans, colander, tin pails, tin dipper, skimmer, hand basin, muffin tins, etc.

10. *What articles of woodenware?*

Rolling pin, moulding board, chopping tray, meat board, pails, potato masher, lemon squeezer, spoons, sieves and wash boards.

11. *What kind of knives are necessary?*

Bread knife, chopping knife, carving knife and jack knife.

12. *How must these be kept clean?*

These all require constant care, and apart from the thorough washing they must have after use, they should be scoured every week.

13. *After iron pots, saucepans, etc., have been used, what should be done?*

As soon as the food cooked in them has been re-

moved they should be filled with water and placed on the side of the range or stove. At the end of fifteen minutes scour thoroughly with soft soap and sand, or washing soda, and hot water, or a linked metal pot scourer. The articles thus cleaned should be perfectly dry before putting away, to prevent rust.

14. *What should be done to prevent the vessel from occasionally discoloring the food while cooking?*

A little soap or soda should be boiled in it.

15. *How should copper utensils be cleaned?*

They should be thoroughly washed before and after using, in the same way as ironware. The outside should be cleaned with salt and vinegar, rubbed on with a muslin cloth, and well polished off.

16. *What must be done to keep tins bright and clean?*

Immediately after using they should be washed in hot water with soap; but once a week they must be scoured with soap and sand, or sapolio.

17. *How can sapolio and wood ashes be used?*

Sapolio is used as any ordinary soap, and brightens tin. Wood ashes answer the same purpose. They must be well rubbed on with a cloth, and the utensil washed and dried.

18. *What care does earthenware need?*

Earthenware cooking utensils need great care to be kept clean and free from grease. After using

they should be thoroughly washed with hot water and soft soap, then rinsed in cold water and dried carefully.

19. *What of the care of woodenware?*

All woodenware, bowls, pastry boards, rolling pins, potato mashers, ladles, etc., should be kept clean with sand and cold water.

CLEANING.

20. *How often should a kitchen be thoroughly cleaned?*

Once a week.

21. *What should be first attended to?*

The closets and dresser.

22. *How should these be cleaned?*

The shelves, unless painted, should be scrubbed with cold water and sand, and then covered with clean white paper.

23. *What then should be done with the dishes?*

After they have been cleaned as before described, stand them up or put them neatly in piles on the shelves, so that the pantry will present a tidy appearance.

24. *How must the kitchen tables be kept?*

White and clean.

25. *If anything is spilt on the tables that is likely to leave a stain, when should it be wiped up?*

Immediately.

26. *What should be done every day?*

The tables should be scrubbed with cold water and sand.

27. *Why not use hot water and soap?*

Because they would make any grease that might be on the tables spread.

28. *If the tables are stained, how can they be cleaned?*

By putting soda in the water, using sand or bath brick.

29. *How often should the sink be washed?*

After every meal and daily with soap and soda. A stiff brush should be kept for the purpose.

30. *Should anything be emptied or scraped into the sink?*

No; there should be a wooden tray to scrape any refuse or swill into.

31. *After a greasy utensil is washed, what should be done?*

The water should run freely, so as to clean drain-pipe.

32. *How should the boiler and faucets be kept clean and bright?*

Once a week they should be rubbed with oxalic acid or salt and vinegar.

33. *In what way should this be done?*

Dissolve one ounce oxalic acid in two quarts water; rub on with a muslin cloth, then polish well. The salt and vinegar can be applied in the same way.

34. *What care should be taken of the range or stove?*

Once a week let the fire go entirely out, then brush off the range or stove and apply blacking that is prepared for the purpose. Put it on with a brush and polish well with a cloth.

35. *If anything is spilled on the range or stove, why should it be wiped up immediately?*

To avoid rust.

36. *How often should the floor, chairs and general cleaning be done?*

Once a week.

(*For Cleaning, see House Cleaning Lesson.*)

37. *What is the best way to begin?*

Scrub out all the closets, then wash the oilcloth with canton flannel, cold water and Castile soap.

38. *If the oilcloth is new, what is better for use than a brush?*

A flannel cloth.

39. *What if the floor is bare?*

Scrub it with sand and cold water.

40. *If the floor is painted, what should be done?*

It should be wiped up carefully with cold water.

41. *How should the windows be cleaned?*

They should be washed with warm suds, into which a little spirits of ammonia has been poured, well rinsed in clean water, thoroughly dried and polished with either a soft newspaper or with paper

muslin, which has been boiled and dried. Windows should always be rubbed up and down, not in every direction. If there is any paint on the window, take it off with an old copper penny. Dip the penny frequently in water. If the windows have been regularly cleaned, wash in clean cold water, and then polishing is sufficient.

42. *How should the furniture be cleaned?*

Furniture should be wiped off with a damp woolen cloth.

43. *What of the refrigerator?*

The refrigerator requires very nice care, scrubbing it frequently, and nothing should be put in it, unless perfectly clean.

44. *How should the ice be kept to keep it from too quickly melting?*

There should be two flannel cloths or blankets kept to wrap it in; one should be always dry and ready to wrap the ice in when it is brought.

45. *When and how should the refrigerator be cleaned?*

Twice a week, when it should be thoroughly scrubbed inside with soap and hot water.

46. *If painted, how should the outside be cleaned?*

It should be wiped off with cold water and a woolen cloth.

47. *Why not use soap?*

Because soap removes paint.

THE KITCHEN MAID.

AIR—"Sparkling and Bright."

So prompt when due and so tidy too,
Comes my kitchen maid so lightly,
With neatest tress and cleanest dress,
To do her work so brightly.

Refrain: O deftly and carefully,
She does the work with nicest care;
She never stops, and never pouts,
Because there's lots to do there.

The fire so bright must be built just right,
Or else 'twill not burn lightly;
The wood all dry and coal sitting by,
With paper 'neath, lights brightly.

Refrain: O deftly and carefully, etc.

The kettle will boil, and save much toil,
For work must be done so steady;
Flour sifted too, for cakes are due
When breakfast is cooked and ready.

Refrain: O deftly and carefully, etc.

Each meal in turn the cook must learn,
Should be served and cleared so neatly,
That naught is left by one who is deft,
When it is time to sleep so sweetly.

Refrain: O deftly and carefully, etc.

S. T. S.

LESSON VI.

MARKETING AND COOKING LESSONS.

(*Supplementary to Lessons Fifth and Sixth in Kitchen Garden Book.*)

Charts can be procured of J. W. Schermerhorn & Co., 30 East 14th Street. Price, $5.00.

MARKETING.

1. *What is this?*

An ox.

2. *What is the meat of an ox called?*

Beef.

3. *What is the best beef?*

Ox beef.

4. *How old should he be before killed?*

Five or six years old.

5. *Of what quality should it be?*

Fine grained.

6. *Of what color?*

Red and well mingled with fat.

7. *If there is not a good quantity of fat running through it what will the beef be?*

Tough, and not a good flavor.

8. *Of what color should the fat be?*
Clean rich white, just tinged with yellow.

9. *Of what color and quality is heifer or cow beef?*
Paler than ox beef, and firmer grained.

10. *Is it as rich and juicy?*
No.

11. *When is an animal too old?*
When it is dark red, the fat skinny and tough.

12. *How do you tell good beef?*
When it is pressed with the finger and the meat rises quickly.

13. *What is No.* 9?
Sirloins.

14. *What is the best for roasting?*
Sirloins or middle ribs.

15. *From what end is it cut?*
Chump end.

16. *How long does it take a piece of beef, say fourteen pounds, to roast?*
Three hours.

17. *Dark meats, such as beef, are better how?*
Rare.

18. *White meats, such as veal, are better how?*
Well cooked.

19. *What is No.* 10?
Sirloin steaks; they are the most economical.

20. *What are the best steaks for broiling?*

Porterhouse steaks.

21. *What is this?*

A gridiron.

22. *For what is it used?*

For broiling steaks and chops.

23. *Should steaks ever be fried?*

No, it makes them tough.

24. *What is No.* 11?

The rump.

25. *What is done with the rump?*

It is corned.

26. *How should corned beef be boiled?*

Slowly; one quarter of an hour to a pound.

27. *What is this?*

An iron pot.

28. *What do you cook in an iron pot?*

Boil meats and soups.

29. *What is veal?*

A calf or young ox.

30. *How old should a calf be?*

About a month old.

31. *How should the flesh be?*

Dry and white.

32. *What pieces are the best for roasting?*
Fillet, loin and shoulder.

33. *What is this?*
A lamb.

34. *If it were five or six years old what would you call it?*
Sheep, or mutton.

35. *Of what color should mutton be?*
Dark color.

36. *How do you tell good spring lamb?*
When it is small, pale red, and fat.

37. *What part is generally roasted?*
The loin.

38. *What is No.* 3?
The loin.

39. *What is No.* 4?
The leg.

40. *How is it often cooked?*
Boiled.

41. *How long does it take?*
At least twelve minutes to a pound.

42. *How long should you boil a leg of mutton?*
At least two hours.

43. *What is a saddle of mutton?*
Two legs and two loins.

44. *How is lamb divided?*
Into two fore quarters and two hind quarters.

45. *What are the most delicate chops?*
Lamb chops.

46. *From whence are they taken?*
The ribs.

47. *How about loin chops?*
They have the most meat.

48. *Where are mutton chops generally taken from?*
The loin.

49. *What is this?*
A pig.

50. *What is the meat of a pig called?*
Pork.

51. *How do you tell good pork?*
The fat should be hard, the lean white and fine in the grain, and the rind thin and smooth.

52. *What is No.* 1?
Leg.

53. *What is done to the leg?*
Smoked and corned.

54. *What is it called then?*
Ham.

55. *How long does it take to boil?*
One-quarter of an hour to one pound.

56. *What is No.* 4?
Spare rib.

57. *How are spare ribs cooked?*

Roasted.

58. *When they are separated what are they called?*

Pork chops.

59. *What are the feet used for?*

Jelly, head cheese and sauce.

60. *How do you select chickens?*

Select chickens of white flesh, pale yellow feet, small spurs, and flexible breast bone.

61. *How do you select ducks, geese and pigeons?*

The feet should be pliable and vent firm.

62. *How do you select fish?*

Eyes should be bright; gills clear red; body stiff, and the smell not stale.

VEGETABLES.

63. *How are most vegetables improved?*

By lying in cold water awhile before cooking. Drain them and cook them in boiling water, seasoned with salt.

64. *What potatoes are the most economical?*

Smooth, even, medium sized potatoes.

65. *What are good early potatoes?*

Alpha and Early Rose.

66. *Name another good variety?*

Red peach blow.

67. *Tell me a good winter potato?*

Snow-flake.

68. *What is this?*

Saucepan.

69. *What is cooked in a saucepan?*

Vegetables.

70. *How do you cook old potatoes?*

Peel and lay in cold water half an hour; put them in hot water with a little salt; boil half an hour. When done remove the cover, drain off the water, throw a towel over them, and let them stand ten minutes to dry before serving.

71. *How do you cook new potatoes?*

Wash, scrape and put them in boiling water, with a little salt; boil fifteen to twenty minutes; drain and let them stand until dry under a towel.

72. *How long does it take green corn and fresh peas to cook?*

Fifteen to twenty minutes.

Asparagus requires twenty to forty minutes.

Spinach " ten " "

Lima beans, if large, one hour; generally forty to fifty minutes.

String beans—boil till tender—one or two hours.

Parsnips thirty minutes to one hour.

Cabbage in one water half an hour; change the water and boil another half hour.

Beets must be boiled from two to four hours, until you can run a fork through them easily. Wash, but never pare or cut them, before boiling.

Onions.—Boil in first water one hour; change the water and add a little milk with salt; when done add butter and pepper.

Turnips.—Boil an hour or more till tender.

73. *How do you make coffee?*

Use one tablespoonful of ground coffee to a cup, or four tablespoonfuls to a quart of water; put the coffee in the coffee kettle; break and mix an egg and its shell with the coffee; stir in a cup of cold water and all the boiling water at once for the amount of coffee required; fasten the lid and cork the spout of the kettle; boil fifteen minutes; before removing throw a tablespoonful of cold water on the coffee and settle it, then strain it through the strainer into the coffee pot. If you have no egg, wet the coffee with boiling water, put it into the kettle and add the boiling water. An egg shell will clear the coffee.

74. *How do you make tea?*

Never boil tea. Scald the tea pot; wet the tea with a cup of boiling water; let it draw ten minutes; add the boiling water; two tablespoonfuls of tea to a quart of water.

75. *How do you cook oatmeal?*

To one quart of boiling water put four tablespoonfuls of oatmeal, stir it frequently at first, and then every fifteen minutes. Let it boil very slowly two hours. Season with a half teaspoonful of salt.

S. T. S.

MARKETING SONG.

AIR—"Oats, peas, beans and barley grow."

Away, away, it is market day,
Our meats to buy in the best way;
Beef or fish, or fowl and lamb,
Chops and steak, or a slice of ham;
Pick them out and see they're good,
For we must eat the purest food.

Fresh and sweet it must always be;
In all good meats you'll surely see
A streak of lean and a streak of fat,
The beef, bright red, be sure of that.
For a roasting piece, the ribs we buy,
And steaks we broil, but ham we fry.

A lamb you know is young and sweet,
But mutton is a very old sheep;
Pork and veal we rarely buy,
But fowl and fish we often try;
Plenty of fruits and vegetables too:
Then we've gone the market through.

S. T. S.

COOK'S SONG.

AIR—"Maryland, my Maryland."

Early to bed and early to rise,
Is our maxim, just and wise,
Wood all dry and coal just there,
We know how to fix each layer;

Light the paper with a match,
Wood will burn and coal will catch;
Then we pull the dampers out,
And to our work we go about.

First, we put the kettle on,
Next, oatmeal is put upon;
Cook it slowly, cook it well,
Each small grain must fully swell.
With the sieve we sift the flour;
That is done at an early hour.
Then our steaks or chops we broil,
Coffee next, must briskly boil.

Bread or biscuit we can bake,
Muffins, rolls, or Indian cake;
Serve the breakfast nice and hot,
Wash each dish and pan and pot;
Never leave a thing around,
That's a fault must not be found;
To the fire we must attend,
On that you know, we must depend.

For the dinner then prepare—
Potatoes we must thinly pare,
Beef or lamb, or fowl we roast,
Until they are as brown as toast;
Soup we boil the day before,
Remove the fat, and boil it more;
Courses must be served in turn,
As we here do see and learn.

S. T. S.

LESSON VII.

BREAD.

OCCUPATION MATERIAL FOR BREAD.

1. Small tin pan.
2. A potato.
3. Pint measure.
4. Paper bag, marked "Flour."
5. Small salt sack.
6. Teacup, with colored line encircling the middle.
7. Tablespoon.
8. Cloth large enough to cover the pan.
9. Loaf of bread, or pasteboard imitation of one.

In this and the yeast lesson the teacher holds up before the class each article as used, and accompanies each answer with illustrative motions. Thus, potato, water, flour, yeast and salt should be *seen* to be measured and put in pan, and the mixture stirred, covered, set to rise, kneaded, and baked before the class's eyes. The stirring, kneading and moulding motions should be carefully imitated by the class. Where numbers are used, they are to be as-

sociated with some part of the body, association helping memory. Thus, "one hour," forefinger up; two hours, two fingers, "T" shaped; twenty minutes, both hands open and shut twice, etc. After class lesson, one child may mix a *real* little sponge, all articles being placed on a tray. Using real flour and water, lessons of neatness are inculcated *practically*. A lump of clay will do for kneading, a seemingly simple, but really most difficult part of the lesson to teach.

ORDER OF LESSON.

March to places.

1*st and* 2*d Chords*—Sit, and draw up to table.

3*d Chord*—Waitress carries teacher's material to her stand.

4*th Chord*—Waitress puts tray before sponge setter, and dough or clay before kneader.

CLASS LESSON.

1*st Chord*—Rise and sing two verses of song.

2*d Chord*—All sit, except two; one of these sets sponge, the other kneads and bakes.

3*d Chord*—All rise and sing last verse, kneading in time to the chorus.

4*th Chord*—One child holds up loaf of bread, saying, "This is the finished loaf."

March to seats.

All the articles needed for sponge setting may be procured in miniature.

M. B. M.

BREAD LESSON.

1. *What is this?*
A tin pan.

2. *What shall we make in it?*
Bread.

3. *How many articles are needed for bread?*
Five (right hand up, fingers extended).

4. *What is this—No.* 1?
A potato.

5. *What shall we do with it?*
Peel it, boil it, wash it.

6. *What is this—No.* 2?
Water.

7. *Is it hot or cold?*
Just lukewarm.

8. *How often shall we fill the pint measure?*
Once (one hand out, closed).

9. *What is this—No.* 3?
Flour.

10. *How many times must we fill the measure?*
Twice (both hands).

11. *What is this—No.* 4?
Salt.

12. *How many spoonfuls?*
One.

13. *What is this—No.* 5?
Yeast.

14. *How much yeast will raise the bread?*

Cupful, only to the red line.

15. *All things being in the pan, what next?*

Stir carefully and mix well.

16. *What is the mixture called?*

It is called "sponge."

17. *When is it "set?"*

At night.

18. *What do you do with it?*

Cover it, and set it to rise in a warm place.

19. *In the morning what will have happened?*

The sponge will have risen, and will show bubbles.

20. *What then do you add?*

Flour.

21. *How much?*

Enough to keep the hands from sticking to the dough.

22. *What then do you do?*

Knead it.

23. *How do you knead?*

With the knuckles.

24. *Why not with the palms or wrists?*

Because they are not strong enough.

25. *When kneaded, what do you do with the bread?*

Let it rise.

26. *How long?*

One hour (forefinger up).

27. *What then?*

Mould it into loaves, and put in greased pans.

28. *Is it baked at once?*

No; it is left to get very light.

29. *How long should bread be baked?*

One hour.

30. *How should the oven be when it is put in?*

Quite hot.

31. *Should it be kept so?*

No; it should cool off gradually.

32. *If bread browns very fast, what should be done?*

Cover it with a warmed tin pan.

33. *Do you follow one rule winter and summer?*

No; sponge is set about six o'clock in winter; at nine or ten in summer.

34. *Why?*

Because it rises very fast in hot weather, and sours easily.

35. *How much bread does this rule make?*

One large loaf.

36. *When baked, how is bread cared for?*

Turn upside down in the pan, and wrap in a cloth till cool.

37. *Why?*

This, by steaming the crust, makes it tender.

38. *How do you keep bread?*

Wrap it in a clean cloth, and put it in a stone crock, well covered.

39. *What should we do with stale bread or pieces?*

Toast it, or use for stuffing, force meat, pancakes, etc.

40. *Why not throw it away?*

Because it is very wicked to waste good food.

M. B. M.

THE LITTLE BREAD MAKER'S SONG.

TUNE—Eupidee.

The shades of night were gathering fast,
(There's bread to make, bread to make,)
When to a tidy kitchen passed,
(There's good light bread to make,)
A little girl, with flour and yeast,
Who worked and sang, and never ceased.

Chorus.—"I'll set my sponge, my sponge to-night,
"My sponge to night, my sponge to-night;
"I'll set my sponge to-night, to-night,
"My good bread sponge to-night."

Potato, water, flour and salt,
(Set the sponge, oh, set the sponge,)
Good yeast with which you'll find no fault,
(Set a light bread sponge.)

I'll stir it round, and never tire,
Then let it rise, beside the fire.

Chorus.—"Not too hot and not too cold,
"Not too hot, not too cold,
"I cover it up, you must be told,
"And that's my rule for bread."

At break of day when sponge is light,
(Knead the bread, oh knead the bread)
More flour I'll add, and knead with might
(Knead, oh knead the bread.)
Then let it stand, till raised again,
Mould, put in pans, and bake amain.

Chorus—"Knead the bread, oh knead the bread,
"Knead the bread, knead the bread,
"Knead, oh knead, oh knead the bread,
"The sweet and fine light bread."

M. B. M.

LESSON VIII.

YEAST LESSON.

OCCUPATION MATERIAL FOR YEAST.

This is a Class Object Lesson, without farther illustration.

1. A pan or bowl.
2. Box, marked "Sugar."
3. Small salt sack.
4. A potato.
5. Some hops.
6. Box, marked "Ginger."
7. A grater.
8. Pint measure.
9. Teacup, divided by colored band.

YEAST LESSON.

1. *How many articles do you put in yeast?*
Seven (one for each day in the week).

2. *What is this—No.* 1?
Sugar.

3. *How full of sugar must this cup be?*
Up to red line, or half full.

4. *What is this—No. 2?*
Salt.

5. *How much salt?*
Same as the sugar, cup half full.

6. *What is this—No. 3?*
A potato.

7. *Must it be raw or cooked?*
Raw.

8. *What do you do with it?*
Peel and grate it.

9. *How much grated raw potato do you use?*
Two cupfuls.

10. *What are these—No. 4?*
Hops.

11. *What do you make of them?*
Hop tea.

12. *How many do you use?*
Cup once full.

13. *How much water to this quantity?*
Pint measure once full.

14. *How long must it boil?*
Twenty minutes (both hands open and shut twice).

15. *What is done with the hop tea?*
It is strained on to the potato, sugar and salt.

16. *What is this—No. 5?*
Ground ginger.

17. *How much of this?*
Spoon once full.

18. *What is No. 6?*
Water.

19. *What kind?*
Boiling water.

20. *Will not warm water do?*
No; it must *boil.*

21. *How much?*
Pint measure twice full (two fingers, "b" shaped.)

22. *What is No. 7?*
Old yeast, to raise the new.

23. *How much do you put in?*
Cup twice full.

24. *Must it be put into the hot mixture?*
No; that spoils yeast; wait till it is just warm.

25. *Where do you stand the yeast?*
In a warm place.

26. *What for?*
So that it will boil up or work.

27. *How long should it work?*
Six or eight hours.

28. *Should you do anything to it?*
Often stir it, or it will boil over.

29. *How should it be put away?*
In wide-mouthed jars, well corked.

30. *Where should it be kept?*
In a cool place, or it will sour.

31. *How much new yeast will raise a pint sponge?*
Five tablespoonfuls (fingers of one hand all up).

32. *If old, how much yeast is needed?*
Half a cupful.

33. *What makes the difference?*
Old yeast is not as strong or lively as new.

34. *If you do not use enough yeast, how will bread be?*
Heavy and tight in grain.

35. *If you use too much, what then?*
Bread will be full of holes, tasteless and bitter.

36. *Do you use the same quantity in all seasons?*
Less is needed in summer than in winter.

37. *Is yeast used for anything but bread?*
Cakes, muffins, and all kinds of biscuit are better and more wholesome raised with yeast than with soda.

38. *How long will this yeast keep sweet and lively?*
About two weeks.

M. B. M.

YEAST SONG.

AIR—Bonnie Dundee.

It is half full of salt, and of sugar half full,
Our teacup's the measure, you must'nt be dull.
Twice full of potato, all grated, not whole,
And twice full of hop tea, strained into the bowl.

A spoonful of ginger—and then, do you see,
The kettle must boil or spoiled all will be.
At its spout the pint measure twice carefully fill,
Pour into the bowl, not a drop must we spill.

Set it by till it cools, and then we must add,
Two cups full of old yeast, nor let this be bad.
For six or eight hours to work it is prone,
And then we may bottle; the yeast is all done.

M. B. M.

LESSON IX.

DUTIES OF A CHILD'S NURSE.

OCCUPATIONS FOR CLASS OF TWELVE.

12 dolls 18 inches long.
" " dresses.
" " flannel undershirts.
" " " drawers.
" " " skirts.
" " muslin " closed and buttoned at sides.
" " " skirts.
" " " waists, upon which all the skirts and drawers must button.
12 dolls' aprons.
" " stockings.
" " shoes.
" " night gowns.

ORDER OF LESSON.

March—receive dolls.
Chord—sit down.
Sing—Slumber song.

Take clothes off by chords.
Put on night gowns.
Sing—Rest song.
Recite lesson—Duties of a child's nurse.
Sing lullaby.
Chord—put on clothes.
" Rise.
March.

DUTIES OF A CHILD'S NURSE.

1. *What are some of the qualities needed to make a good child's nurse?*

She must be good-tempered, clean and neat about her person and work.

2. *What are some of the duties?*

1st. She must always be careful to carry out her mistress's instructions, especially during the absence of the latter.

2d. She must not take any undue responsibility upon herself when the mistress is within call.

3d. She must always be respectful, even when expressing a different opinion.

4th. She must never take the children to any place or house without parental authority.

3. *How should you bathe a child?*

1st. See that there are no draughts to come on the child.

2d. Have the towels, soap, sponge and water ready before undressing the child.

3d. Wet the top of the child's head before putting it into the bath.

4th. When the child is taken out of the water, cover it with a large towel or large piece of flannel.

5th. Rub it well to keep it from taking cold.

6th. Dress it quickly as soon as the towel is taken off.

4. *What should you do if the hair is wet?*

Rub it well with a towel between your hands; never let wet hair hang down a child's neck.

5. *What is the first thing to be done in the morning?*

Dress myself before taking up the children.

6. *What should you do on a winter's morning?*

Put on my slippers and wrapper, make the fire, and then dress.

7. *Why should you be careful not to take cold?*

That the children may not take cold.

8. *What comes next?*

Dress the children.

9. *In what order should a child be dressed?*

First put on stockings and shoes, then take off night-dress and put on flannel shirt and under-clothes, then wash its face, neck and hands, clean its teeth, comb and brush its hair, and then put on its dress.

10. *If it is winter, what should you do before brushing the teeth?*

Put a flannel wrapper on the child.

11. *What should be done after the children are dressed and ready for breakfast?*

Open the windows, take off the bedclothes, pick up the things used while dressing, and leave the room to air while I am eating my breakfast.

12. *What is the first thing to be done after breakfast?*

Make the beds, brush and dust the room, then I am ready for the work of the day.

13. *What should you do before every meal?*

See that the children have clean hands and faces, and that their hair is in order.

14. *When a child does wrong, what should you do?*

Tell its mother—never punish it myself—but I may tell the child it has done wrong.

15. *What should you do when a child doesn't seem well?*

Tell the mother at once; never give medicine myself without directions.

16. *What time of day should you give a child its bath?*

That must be as the mother directs; some children cannot take a bath every day; before breakfast is a good time.

17. *What should you do when undressing a child?*

Always wash its face and hands and any other part that needs it before putting into bed. The child's teeth should be cleaned at night as well as in the morning.

18. *What is a rule always to be remembered when visiting among your own friends?*

Never to go into any house where I know there is sickness, for fear of taking it home to the children.

19. *What makes a good flannel towel?*

An old flannel skirt; rip off the band, cut the skirt in two pieces, then sew it together so as to make it square.

20. *What makes a good apron to be used when bathing a young child?*

An old flannel skirt cut open in the back.

21. *What should be done with the sponge when you are through using it?*

Squeeze the water out as much as I can, and then hang it up where it will dry.

22. *What is a good way to clean a sponge which has become slimy?*

Squeeze the juice of a lemon on it and rinse it well in hot water.

23. *How many garments should a little girl wear in winter?*

Eleven.

24. *Name them.*

Flannel undershirt, flannel drawers, flannel skirt, muslin waist, drawers, skirt, night-gown, shoes, stockings, dress, apron.

25. *How should the underclothes be fastened on?*

They should be buttoned on a waist.

26. *What kind of drawers should be worn?*

Those fastened at the sides.

27. *In taking off the clothes at night, what should you look to see?*

If they are too soiled to be worn again, and if all the buttons are on.

28. *What should you do if the clothes are soiled and some buttons off?*

Change the soiled clothes for clean ones, and sew on buttons where they are off.

SLUMBER SONG.

AIR—See page 46, Songs for Little Folks.

Miss A. Walker. (By permission of Biglow & Main.) T. F. Seward.

Oh little child, lie still and sleep,
Jesus is near thee, thou need'st not fear;
No one need fear whom God doth keep,
By day or night.
Then lay thee down in slumber deep,
Till morning light.

Oh little child, lie still and rest,
He sweetly sleeps whom Jesus keeps;
And in the morning wake or rest,
His child to be.
Love every one, but love Him best;
He first loved thee.

REST SONG.

Tennyson.—German Air—See page 137, Songs for Little Folks.

What does little birdie say,
In her nest at peep of day?
"Let me fly," says little birdie,
"Mother, let me fly away."
Birdie, rest a little longer,
Till the little wings are stronger;
So she rests a little longer,
Then she flies, she flies away.

What does little baby say,
In her nest at peep of day?
Baby says, like little birdie,
Let me rise and fly away.
Baby, sleep a little longer,
Till the little limbs are stronger;
If she sleeps a little longer,
Baby too shall fly away.

LULLABY.

Air—Page 128, Songs for Little Folks.

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Bye, baby, day is over,
Bees are drowsing in the clover.
Bye, baby, bye!
Now the sun to rest is gliding,
All the pretty flowers are hiding,
Bye, baby, bye!

Bye, baby, birds are sleeping,
One by one the stars are peeping;
Bye, baby, bye!
In the far off sky they twinkle,
While the cows come, tinkle, tinkle,
Bye, baby, bye!

Bye, baby, mother holds thee;
Loving, tender care enfolds thee,
Bye, baby, bye!
Angels in thy dreams caress thee,
Through the darkness guard and bless thee,
Bye, baby, bye!

LESSON X.

GOOD MANNERS FOR GIRLS.

A PLAY.

The class sit in a half circle, with four of the best girls in chairs, arranged in a straight row in the center. The whole class sing, but only the four illustrate by motions. The first verse, the row rise and through the third line each moves her right foot forward and backward. At the fourth line, make the bow, and march around the chairs to the Tra la la, getting back to place, ready to repeat the bow at the repetition of the line, and so on with appropriate motions for each verse.

AIR—Lightly Row.

Come away, don't delay, we begin our work to-day.
Learn to do some things new, and the old review.
We must move with lightest step, we must speak more gently yet;
Make our bow, we know how, as we march away.
Tra la la.

Take your seat, now repeat, rules that surely will defeat
Those who say that the day of courtesy is o'er;
All the girls who sit here know, when addressed they should rise, so
Quiet stand, with folded hand, when they're spoken to.
Tra la la.

Voices low, where'er they go, always well-bred people show;
Those who loudly laugh and talk will often meet rebuke.
"Strange those people can't conceal all they know and all they feel,"
One can read in every look like an open book.
Tra la la.

If you're wise, always rise, older friends you surely prize.
When they come to your home, stand till they sit down.
Then you, too, may seated be. Never, never cross the knee—
Let your feet nearly meet, then approved you'll be.
Tra la la.

One thing more, hold the door, while your friend goes through before;
Catch it then by the knob, never let it slam.
All these little things may be, but small slips begin the tree;
And you and I both will try to set our standard high.
Tra la la.

LESSON XI.

HOUSE CLEANING.

LESSON I.

Articles needed, time, order, cellar, attic.

LESSON II.

Chimneys, grates, bedrooms, floors, cloths, beds, closets, furniture, carpets, matting, blinds, windows.

LESSON III.

Paint, hard wood, walls, mirrors, chandeliers, silver, plate, book cases.

LESSON IV.

Halls, stairs, banisters, stair rods, front door, vestibule, verandas, skylights, doorsills.

LESSON V.

Marbles, pictures, ornaments, bronzes, draperies.

LESSON VI.

Spots, stains, scratches, vermin.

LESSON I.

ARTICLES NEEDED.

1. *What things are necessary in cleaning a house?*

Broom, whisk, dustpan, furniture brush, hair brush, rattan, feather dusters (long and short), scrubbing brushes (hair and bristle), house cloths, dust cloths, chamois skin.

TIME.

2. *When are the best times for cleaning house?*

Spring and fall.

3. *When do you clean everything thoroughly?*

In the spring or fall.

4. *What does the other cleaning amount to?*

Removing the dust that may have collected; polishing everything, and setting the house in order.

ORDER.

5. *In what order do you clean house?*

First the cellar, then the attic, next the bedrooms, halls, stairways, front door, vestibule, verandas, areas, skylights.

CELLAR.

6. *What is the first thing you do in cleaning a cellar?*

Clean out all the bins.

7. *What next?*

Get the coal in.

8. *What then?*

Empty the furnace, clean the flues, take down and clean the furnace pipes, and put them away where they will not rust.

9. *What should you remove?*

All ashes, dirt or rubbish of any sort which may have collected.

10. *How do you keep a cellar healthy?*

By keeping it clean and dry, and the walls whitewashed.

11. *How do you whitewash the walls?*

First brush them thoroughly, and coat them with whitewash, applied with a brush for the purpose.

12. *How do you make whitewash?*

Put two quarts of unslaked lime in an old tub. Pour a teakettle full of boiling water on it, and clap a cover immediately over the tub. When cold, to one quart of this, add enough water to make it the consistency of milk; add bluing and a handful of salt; beat it well.

13. *Whitewashing done, what do you clean next?*

The windows.

14. *What is the last thing to be done?*

Scrub the floor, and arrange everything in order, that is to be left in the cellar.

ATTIC.

15. *After the cellar is done, where do you go next?*

The attic.

16. *How do you clean the attic?*

Begin with the articles it contains and clean them all first, and remove them until the attic is cleaned.

17. *If woolens of any sort are stored there, what should you do with them?*

Take them into the yard, clean, beat and brush them; put them in newspaper, sprinkling small pieces of camphor gum between the folds or turpentine on cloth, and lay them smootly folded in trunks or boxes for the purpose.

18. *This done, what follows?*

It should be swept and dusted.

19. *If the walls have not a hard finish, what do you do?*

If necessary, whitewash or kalsomine them.

20. *After this, what do you scrub?*

The floor, with cold water, brush and sand.

21. *What do you then clean?*

The windows.

22. *And lastly, what do you do in the attic?*

Arrange all the things back again.

23. *What should an attic or cellar never be?*
A "catch-all" for useless trash.

LESSON II.

24. *The cellar and attic in order, for what are you ready?*
The upper chambers.

CHIMNEYS.

25. *Before going to them what should you have done?*
All the chimneys cleaned.

GRATES.

26. *While this is being done, what do you do?*
Polish all the grates.

27. *How do you polish steel grates?*
Scour them off with fine emery paper and sweet oil, rub them off with newspaper, and polish with chamois.

28. *If you clean in the spring and there are summer blowers, what do you do?*
Wrap the grates in newspaper and put them away, and fit the blowers into their places.

29. *The chimneys and grates done, what do you go to next?*
The upper floor.

BEDROOMS.

30. *In commencing a room, what do you do?*

Take down all the draperies, shake them in the open air, rub them off on a table and fold them and put away in linen. Then take down the shades.

31. *Draperies away, what do you remove next?*

The furniture.

32. *What do you take up?*

Carpets should be raised with care and folded or rolled, so as not to raise a dust, and make ready to be taken away and beaten.

33. *How often should carpets be beaten?*

Every two years, unless the room is much used, then every year.

FLOORS.

34. *The carpets removed, what next?*

Sprinkle wet sand on the floor, and sweep it up; it will gather all the dust.

35. *What should you do with the sand before using it for another floor?*

Wash it.

36. *How should you clean a board floor?*

Scrub it with cold water and sand in the grain of the wood.

CLOTHS.

37. *What kind of cloths should be used for cleaning?*

Unbleached canton flannel, soft and light.

BEDS.

38. *How do you clean a bed?*

Take the mattresses out, brush them and put them to air. Remove the slats and scrub them well, and the cleats on which they rest.

CLOSETS.

39. *What is the first thing to do in cleaning a closet?*

First remove all articles from shelves, drawers and pegs.

40. *What next?*

Remove drawers, scrubbing them out, and also the frames in which they set.

41. *What else do you scrub?*

Paint, shelves, and lastly the floor.

42. *What must you be careful to do?*

Let the closet dry thoroughly, with open doors, before returning the things to it.

FURNITURE.

43. *How do you clean the woodwork of furniture?*

Wash it off with cold water and Castile soap, and dry it thoroughly; then put a few drops of turpentine on cotton wadding and rub it off, and polish by

rubbing hard with dry cotton. Use a small paint brush to get the creases clean.

44. *How do you clean black walnut?*

Use linseed oil on cotton, and rub it off with dry cotton, so that you can feel no oil left on the wood.

45. *How do you remove scratches from varnished furniture?*

Mix one gill of olive oil with two gills of turpentine, shake it well and rub the mixture in with cotton, and off again until you can feel none left.

CARPETS.

46. *How do you clean carpets after they are laid?*

Put three tablespoonfuls of ox-gall in a pail of cold water; stir it well. Parson's Household Ammonia is used in the same way. Wring out cloths in the water, either with the gall or harts-horn in it, and rub the carpet well in the grain of the carpet or length of the breadth; dry as you go with clean cloths; the water must be changed three or four times to a carpet.

MATTING.

47. *How do you clean matting?*

Put a handful of salt in a pail of cold water, and wash the matting, dry it off carefully, and it will be clean and be white, not turned yellow.

WINDOWS.

48. *How do you clean windows?*

Wash and wipe the windows with soft cloths without lint or sponge, both inside and outside, and polish with chamois skin; never dash water on windows.

BLINDS.

49. *How do you clean blinds?*

First brush them, then wash them with cold water, without soap, and dry them.

LESSON III.

PAINT.

50. *How do you clean white paint?*

Use a white hair scrub brush, white Castile soap, dry with canton flannel or old flannel skirts.

HARD WOOD.

51. *How do you clean hard wood?*

If walnut, use linseed oil on cotton, and rub it off thoroughly; light woods are washed with clean water and soft cloth: polish it with old flannel.

WALLS.

52. *How do you clean painted walls?*

They should never be scrubbed; put a half peck of bran in a pail of cold water, let it stand.

53. *How do you clean hard finished walls?*

Rub them off with dry Indian meal, or, if stained with grease, rub whiting on.

54. *How do you clean papered walls?*

Brush them carefully with a feather duster, then tie a large bag tightly over a soft clean broom, placing it up to the ceiling; bring it with even pressure in a straight line to the casing; change the bag as often as it is soiled.

55. *If there are soiled places on the paper, how can you remove them?*

Use wheat bran or dry baker's bread; if rubbed on carefully, the paper will not be injured, and soiled marks will be removed.

MIRRORS.

(*See Lesson on Chamber Work.*)

CHANDELIERS.

56. *How do you clean chandeliers?*

Remove the globes and wash them. Brush the chandelier thoroughly with a fine hair dust brush; the burners should be brushed with a tooth brush.

57. *If the chandelier is bronze, how do you clean it?*

After it is brushed, rub it off with turpentine on cotton.

58. *If gilt, what do you do?*

Brush and wipe with a soft cloth.

SILVER PLATE.

(*See Lesson on Chamber Work.*)

BOOK CASES.

59. *How do you clean a book case?*

Remove the books, a shelf at a time, wipe them, put them in separate piles, then clean the shelves and doors. Return the books to the shelves from whence they are taken.

LESSON IV.

HALLS.

60. *The rooms all cleaned, what do you do next?*

The halls.

61. *Where do you begin?*

The upper hall.

62. *What is the first thing to be done?*

Take up the carpet.

63. *What follows?*

The walls wiped down, paint and wood work cleaned.

STAIRS.

64. *How do you clean the stairs?*

If carpeted, take the carpet up and scrub the steps; if polished wood, dust them down step by step, and rub them as you would furniture.

BANISTERS.

65. *How do you clean the banisters?*

Clean each round thoroughly, and rub the balustrade with furniture polish.

STAIR RODS.

66. *How do you clean the stair rods?*

Take them out and clean the plated ones as you do faucets; if bronze, clean with turpentine; if wood, clean as you would furniture.

67. *If brass, how would you clean them?*

Clean with rotten-stone and sweet oil, and rub them off with newspaper; polish them off with dry rotten-stone and soft cloth. All brass is cleaned in the same way.

FRONT DOOR.

68. *How do you clean the front door?*

If grained, wash it as you would paint; if solid wood, clean it as you would furniture.

69. *In washing the windows what do you do?*

Take down the curtains or shades, and clean them as any other window.

70. *In cleaning the window over the door, what do you have to guard against?*

The gilt number of the door; it will wash off.

VESTIBULE.

71. *How do you clean a vestibule?*

Scrub it out, using care not to strike the wood work.

VERANDAS.

72. *How do you clean the verandas?*

Scrub the floors and brush the balustrade.

SKYLIGHTS.

73. *How do you clean a skylight?*

Use a feather duster on a long pole, and then tie a rag on the duster and wipe it thoroughly.

74. *If you can lift the skylight upon the roof, what can you do?*

Clean it as you would windows.

DOOR SILLS AND WOODEN CARPETING.

75. *How do you clean door sills and wooden carpeting?*

Melt a piece of beeswax size of an egg, and add a large cup of turpentine; let it cool and it will be the consistency of lard; apply it with a flat brush for the purpose, rubbing well and finally polish with a soft cloth.

LESSON V.

MARBLES.

(*See Lesson on Chamber Work.*)

HOUSE CLOTHS.

76. *If there are stains on the marble, what will remove them?*

Wash them carefully with Javelle water.

77. *How do you clean marble ornaments and statuary?*

Wash them carefully with cold water, soft cloths, and dry them thoroughly.

PICTURES.

78. *How should pictures be handled?*

With great care; gilt frames should never be held by the hand; use a cloth to handle them.

79. *How do you clean pictures?*

They should be dusted and wiped with a dry, soft cloth. The glasses may be wiped with a damp cloth.

80. *How do you clean the frames?*

If gilt, only wipe with a dry, soft cloth; if wood, they are cleaned like furniture.

81. *What should you not neglect?*

The wires or cords by which they are hung, and the backs of the pictures. The wires must be burnished, the cords examined, for fear of moth, and brushed.

ORNAMENTS.

82. *How do you treat ornaments?*

Very tenderly; you cannot use too much care.

83. *How do you wash delicate glass or china?*

In a paper basin or another with a heavy cloth over it, so the ornament may not strike anything hard. Use the finest and softest cloths.

BRONZES.

84. *How do you clean bronzes?*

Berlin bronze, if much soiled, may be cleaned with turpentine.

85. *If only dusty?*

Brush them and wipe them with soft cloths.

DRAPERIES.

86. *How should curtains, lambrequins, etc., be cleaned?*

Brushed and shaken, then wiped with clean cloths.

LESSON VI.

SPOTS.

87. *How do you take ink out of a carpet?*

As soon as spilled, sop it up with sweet milk, change the milk often and dry it with a clean cloth.

88. *How do you restore the color of goods when changed by acid?*

Wet the discolored part with spirits of ammonia.

89. *How do you remove paint from woolens?*

Sponge them with ether.

90. *How do you remove paint from a window pane?*

Dip an old copper penny in water, and rub the panes, and the paint will come off.

91. *How do you remove candle grease?*

Scrape off as much as you can, carefully, then

place thick, brown paper over the spot, and iron it out with a hot flat.

92. *When there is a fall of soot from the chimney, how can the soot be removed without injuring the carpet?*

By sprinkling moistened Indian meal plentifully over the soot, which can then be swept up without at all injuring the carpet, otherwise the soot will blacken the carpet.

93. *How do you remove oil or grease spots?*

Mix one ounce pulverized borax, half ounce gum camphor, with one quart boiling water, keep it in a bottle and shake it well before using; apply it with a flannel.

STAINS.

94. *How do you remove fruit stains from white cloth?*

Wet the cloth with water, light a sulphur match and hold it under the stain. The sulphurous acid gas from the match will remove the stain.

95. *How do you remove stains from a kitchen table?*

Rub the table with knife brick and then scrub it with cold water; use no soap.

96. *How do you clean a stained board floor?*

Scrub it with cold water and sand; never use hot water and soap. Rub the sand wet on the stains with the sole of an old shoe, and then scrub it with brush and cold water.

97. *How do you remove rust from steel?*

Cover the steel with sweet oil well rubbed on;

in forty-eight hours rub with finely pulverized unslaked lime.

SCRATCHES.

98. *How do you remove scratches from varnished surfaces?*

Mix one-third sweet oil with two-thirds turpentine, and rub it on with soft flannel, then give the surface a flow of thin varnish.

VERMIN.

99. *How do you get rid of bed bugs?*

Wherever they are found, wash the place thoroughly, especially the crevices, with strong salt water and corrosive sublimate boiling hot; then wash the bedstead with turpentine, and paint the crevices with Paris green and turpentine mixed.

100. *How may cockroaches be driven away?*

By keeping powdered borax and red pepper mixed on the shelves and in the crevices; if the place is overrun with them, scrub it out thoroughly and wash with turpentine.

101. *What will prevent ants from coming?*

A few cedar shavings on the shelves.

102. *How do you keep moths out of woolens?*

By brushing them and cleaning them thoroughly, and when put away they should be folded in newspaper, and camphor gum sprinkled in the folds.

103. *What will kill vermin?*

Larkspur tea.

HOUSE CLEANING SONG.

AIR—The Full Moon Union.—From Mulligan Guards' Surprise.

Wash, scrub, clean and rub,
Thoroughly clean the dirt away.
Wash, scrub, clean and rub,
Let not the smallest particle stay.

From attic to cellar, high and low,
With broom and brush we carefully go;
In every nook and corner pry,
Nor let the slightest stain go by.

Wash, scrub, clean and rub, etc.

First you clean the cellar out,
And all the rubbish thereabout;
Next you to the attic go,
Clean it well and leave it so.

Wash, scrub, clean and rub, etc.

Then you take each floor in turn,
Room by room that you may learn
One thing at a time is best,
Do it well before the rest.

Wash, scrub, clean and rub, etc.

All the carpets shaken well,
Bright and fresh most fit to sell,
Then you scrub paint and floor,
Cleaning every sill and door.

Wash, scrub, clean and rub, etc.

Windows must be polished bright,
And everything before it is right,
Must be clean as it can be,
Fit for any one to see.

S. T. S.

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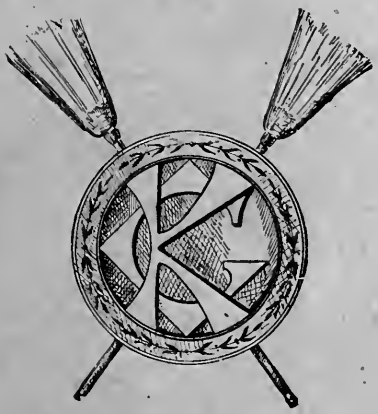
"She looketh well to the ways of her household."



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